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# Most Easie METHOD FOR MAKING The BEST CYDER.

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By J. W. Gent.

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T H E  
**Most Easie Method**  
For Making  
**The Best Cyder.**

**I**T is generally known, That few Foreign Drinks as they are handed to us, are comparable to our English *Cyder* well made: Those being so adulterated in the several hands through which they pass, that they corrupt instead of repair, the Natures of them that drink them. But *Cyder* well made, hath been found to be a much more excellent and salubrious Liquor, and more suitable to our English Bodies, than any of those corrupt and adulterated Wines that are daily consumed. Nevertheless, the different and erroneous Methods that are us'd in making of it, ( which like Medicines for Agues, are become innumerable, and rather confound than inform the Judgment ) through the Ignorance of some, and the Covetousness of others, have very much impaired its Reputation; and rendred this Liquor not so universally

acceptable as it might be, if made of the most proper Apples for that purpose, and duly prepared.

Wherefore, to undeceive the too credulous, and gratifie the Curious, and such that are willing to promote so good a Work as the improvement of so excellent a Liquor, and so great a part of our English Husbandry. I intend here to give you such an easie Method for making the best Cyder, as *Experience* the *Mistris* of *Arts* hath taught; that instead of a laborious and difficult way of compounding and corrupting, you may naturally and easily make it: And if rightly observed and followed, will cause this Liquor to be so generally esteem'd, that in a little time it may supplant the shallow credit of the sophisticated exotic blood of the Grape.

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## *I. The Choice of the Fruit.*

§ 1. **A**pples that are hard and lasting make good Cyder, although their parenchymous or fleshy parts are White, as the *Deux-Ans*, or *John-Apples*, *Oaken-pins*, *West-bury Apples*, &c.

The Reasons are, that they hang long on the Trees before they are Ripe, which digesteth their Juice the more, and are or ought to be, kept longer than softer Fruit after they are gathered, before they are ground, for the same intent: And their tough Skin preserves their copious Spirits from perspiration, more than in tender Fruits.

§ 2. Such whose Parenchymous, or fleshy parts are Yellow and Firm, yield very good Cyder, whether they be Ripe early or late; although the later they are Ripe, the richer Liquor they yield: As *Pippins* of all sorts, especially the *Golden*, *Orange Apple*, *Golden Rennets*, &c. The

The Redness is caused by the heat of the Sun digesting the Liquid matter on the extream parts of the Fruit. It also giveth a Tincture to the *Cyder*; as the red Skin of the Grape doth to Wine. The outside of any Apple yieldeth the best *Cyder*; but the more coloured the better.

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*II. The Times for Gathering and Grinding Apples for Cyder.*

§ 1. **M**Any Judge of the ripeness of Apples by the blackness of the Kernels.

This holdeth in Fruits that are not long lasting, but in some Apples that hang long on the Trees, they must be taken before the Frosts hurt them, although the Kernels are not through Black.

§ 2. The maturity of some Fruit is discern'd by their yellow Colour; which with the blackness of their Kernels, is a good indication.

But some Apples are white when through Ripe, and improve not their Colour till they have lain sometime gathered; and some are yellow before they are Ripe.

§ 3. Most Apples discover their maturity by their Scent; for if they have a Mellow smell, they are undoubtedly ripe enough to gather.

Some Apples nevertheless, yield no Scent, or very little, whilst on the Trees: but these have other indications of their Maturity.

§ 4. When Apples are apt Spontaneously to drop from the Trees, they are undoubtedly Ripe: For then the Tree ceaseth

cealeth to give any more nourishment to the Fruit, by means whereof, the Ligaments by which the Fruit is united to the Tree, and receiveth its nourishment, grow feeble, and in a little time are dissolv'd.

Some Winter-Fruits there are, that are so strongly united to the Trees, that the Fruit is many times prejudiced by Frosts before their Ligaments are dissolv'd; therefore they must be gathered before the extreame Cold invades them.

§ 5. Therefore by these indications, or some of them, it is not difficult to know when it is fit to gather your Fruits. When they are gathered, it is convenient to let them lye on heaps, or in Vessels within Doors, or elsewhere out of the Rain, for some time before they are fit for the Mill; for the lying of Apples sometime after they are taken from the Trees, begets the expence of the more phlegmatick Juice by Sweating, and ripens and meliorates that which remains; and also weakneth (by a degree of putrefaction) the Branchery or Veins that so strongly unite the Parenchymous parts of the Fruit, making them more easily to be broken in the Mill, and more freely yield their Juices.

Such Fruits that are ripe before, or about *Michaelmas*, may lye two or three Weeks: And those that are not ripe till after, may lye till *November*, as *Gilliflowers*, *Marigold Apples*, &c. Some till *December*, as *Denx-ans*, *Westbury Apples*, *Oaken-pins*, &c. And then will they yield the more and better *Cyder*, which if they should be ground soon after their gathering, they would yield a thin acid Juice not fit for use.

### III. The manner of grinding and pressing of Apples for Cyder.

§ 1. **T**He best Mills for grinding are those described in *Vineta Britannicum*, being the most expeditious and advantagious way for the good of the Liquor, that hath been yet discovered.

One Man may grind as many Apples in a Day by one of these Mills, as are usually ground in two or three Horse-Mills in the same time.

A Horse-Mill will cost near 20 *l*. the setting up, with the Room wherein it is to be used. One of the least of these Mills, wherein may be ground neer 20 Bushels in an Hour, will not cost above 3 *l*. The larger and swifter more.

A Horse Mill is fixt, and will take up a great deal of room, and must remain so from year to year. But either of these Mills stand in a little Room, and is moveable and portable from place to place with ease.

§ 2. After the Apples are ground, if they were mellow, it is good to press the Pulp the same day they were ground, or the next day after. But if the Apples were hard or tough, then let the Pulp stand two or three days.

For the Pulp of Mellow Apples is apt to heat sooner than other, and thereby contract an ill Savour; but that of harder Fruit is not; and the standing some time after they are ground, makes it yield the more Liquor, by dissolving the more obdurate Particles, and weakening the Branchery or Veins that pass through the whole fleshy parts thereof, by an advantagious degree of Putrefaction: By which means it's Gust is improved, and it's Tincture exalted, especially if made of coloured Fruit.

§ 3.



§ 3. If you desire a rich coloured *Cyder*, take of the reddest sort of through ripe *Gilliflowers* in *November*, and pill about a third or fourth part of them you intend to grind, and when you have ground and pressed your *Cyder*, add the pillings to the *Cyder*, and so let it stand Fourteen days more or less, then decant or draw off the *Cyder*, and press the pillings to it, and order it as hereafter is directed, and you will have the finest, best coloured *Cyder*, and richest in substance and taste that can be made of Apples: More especially if you pill all your *Gilliflowers*, or deep coloured Apples about the thickness of a Crown-piece, and grind those thick Rinds very fine (laying by the Insides your left, to make a meaner *Cyder*) and then digest that *Cyder* on some of the thin Pillings.

For all Vinous Fruits have their purest part next the skin or pill, and there is the richest Juice contained, the Sun or Air maturing such Juice more perfectly on the extream parts, than near the Core: The Pores are also much finer there than towards the middle, as appears in a dissected Apple by the help of a Microscope; which is the reason that Wines proceeding from Grapes lying in large Vessels without any other Pressure than their own Weight, are much more excellent than those that are forcibly expressed, which by all are found to be the poorest. Therefore if you intend to have good *Cyder* of any sort of Fruit, press not your Pulp too hard, as it is usually done in the great Screw-Presses, some of them being made with Iron Screws, by force whereof the Juice is sometimes left so dry, that it will burn. This *Cyder* so expressed, is ill coloured, and not well tasted, for the last run is poor, and carryeth with it too much of the lignous part of the Apple (the inside or coary part of the Apple, as well as the stony part of the Grape,



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Grape being the more rough and harsh) therefore it is better to leave a part of that behind, than to impoverish ten times as much of that which is more pure and rich. Besides, it confounds the Specifick Gust and Flavour that *Cyder* should have of the Fruit its made of, making all *Cyder* almost taste alike. And when you intend to make *Ciderkin*, an easie Pressure leaves the more behind to improve that, which is none of the meanest Drinks.

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### IV. The Ordering of Cyder after it is Pressed.

§ 1. **W**hen your *Cyder* is pressed, put it into a large Vatt, or Tun, with a Tap near the bottom, and after it hath stood two or three Days, draw it off from the gross Settling or Lee into Barrels, Hogheads, or other Vessels, which place in your coldest Cellars, Vaults, or places, and there let them stand with their Bungs open three or four Weeks, or more, till the Feces or Lee precipitate, and your *Cyder* become indifferently fine.

If you have not a Vatt or Tun fit for your purpose, you may strain it from its Trash, and Barrel it up immediately from the Press; but be sure to set it in the coldest places; for Cold conduceth very much to the purifying of this Liquor, Warmth occasioning the solution and detention of those Particles of flying Lee, that spoil the Colour and Taste of *Cyder*, which otherwise would precipitate. The leaving the Bung open doth not only add to the cooling of the Liquor,

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but gives way to the expence of the wild Spirit that is in it, which being pent, would continue the Solution of those Particles, and detain them, so that they would not easily precipitate, but on every occasion beget reiterated Fermentations, untill at length not only the more gross, but also the most pure colour'd, and desirable parts would precipitate, and the *Cyder* left pale, jejune, and ill tasted: Or which oftentimes happens, the Solution is so forcible, that it remains thick, pale, eager, and ill tasted, unless it be by Art refined, which spoils all *Cyder* that otherwise would be good.

As for the time of it standing open, that must be proportioned according to the Nature of the Fruit, and their Circumstances. For if the Fruit were hard that the Liquor came out of the Press indifferently clear, the less time may serve; for then will it let fall its Feces the sooner: But if the Fruit were mellow or pulpy, or the Weather mild and warm, then will it with more Difficulty part with its gross Particles, and so the longer time is required; and therefore it will be convenient sometimes to inspect your *Cyder*, to observe in what state or condition of Fineness it is, from time to time; for as soon as it is Fine, it is best forthwith to draw it into Bottles, or rack it into other Vessels, lest a new Fermentation happen.

§ 2. You may try its fineness by taking a Glass Pipe of a Foot or more in length, that's open at both ends, by stopping the upper end of the Pipe with your Thumb, and letting the other end down into the *Cyder* as deep as you think fit, then open the upper end by raising your Thumb, the *Cyder* will rise in the Pipe; then stop the upper end again with your Thumb, and elevate the Pipe, so may

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may you let it run into a Drinking-glass, or return it into the Vessel, after you have viewed it, as you think fit.

By this means you may know the different Degrees of Fineness, in the upper, middle, and lower parts of the Vessel, without tapping in several places; for the Cyder may not be all alike fine at once; and it is best to let it be alike fine before you draw it off.

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## V. The Ordering of Cyder in the first Racking.

§ 4. **A**fter you have drawn your Cyder from its Lee, as is before directed, which you may call its first racking; and may be done into large Glass Bottles of one or two Gallons apiece more or less; let it stand in such Bottles a Month or two, or more; let them be loose stoppt, that there may be a free admission of Air though not of Dust or other Filth; set these Bottles in your Cellar, or cold Repository, (yet so that they may not freeze) and there will your Cyder undergo a second degree of Fineing, and other Feces will precipitate, which when you observe to be thoroughly settled in the bottom, and your Cyder very transparent, which you may call *Superfine*, then is such Cyder fit for use.

For it is observ'd, that the coldness of the Glass very much accelerates the precipitation of the remaining Lee or Feces, leaving only the true Balsamick transparent Juice of the Apple, which by any other ways or means is hardly separable without impairing the Cyder: Therefore if your quantity of Cyder be so

great, that you cannot easily obtain a sufficient number of large Glafs Bottles, you may instead of them make use of Stone Bottles, or glazed Earthen Vessels, the larger the better, which may be placed in Rows in your Cellars or Vaults, and covered with Boards, or the like, to keep your *Cyder* from the Dust, &c. but not from the Air; but in these Vessels you cannot so well discern the fining of your *Cyder*, as in Glafs Bottles; so that now you must use your Glafs Pipe to try its Fineness.

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## VI. *The Ordering of Cyder after it is Superfine.*

§ 1. **W**hen your *Cyder* hath attained its utmost Degree of Fineness, which is known by its exceeding Transparency, then with a Crane or Syphon draw it off from its last Feces into your smaller Bottles, and there stop it close, and keep it in cold places for your Use.

The best Cranes or Syphons for this Use, are those that are turn'd of the Glafs Pipes that are made for *Barometers*, or Quick-Silver Weather-glasses, usually sold at the Glafs Shops in *London*, being made of the Flint Glafs very transparent, and shew the true Colour of the *Cyder* as it runs through it; and every *Atome* of Filth or *Nubecula* that shall happen to rise. These Syphons you may easily make your self, according to the Directions given in *Vinctum Britannicum*.

§ 2. The use of them is plain and easie; Let the straight Leg of the Syphon sink into the Bottle or Vessel out of which.

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which you extract your Cyder, gently, till it touch the bottom; then place your Mark or Ring of Yarn on the outside of that Leg, to the height of the Bottle or Vessel; then raise it so that you touch the lower end of that Leg is above the Feces that are at the bottom; then draw at the other end of the Syphon, and all your *Superfine Cyder* will arise from the *Lee*, and descend into such Bottles you intend to preserve it in.

When one Bottle is full, you may with your Finger stop the outward end of the Syphon, till another Bottle be applied: Thus may two Persons run off a great quantity of Cyder in a day, which Cyder thus refined, may be close corked without any danger of breaking the Bottles, or flying of the Cyder at the opening of them.

If you design any of it for present drinking in the Winter time, set it two or three days thus stopt in an upper Room, not so cold as your Conservatory, but inclining to Warmth, and it will become brisk and nitty in the Glass.

Cyder thus prepared becomes of a most delicate, pleasant, luscious taste, without any Addition of Sugar or any other thing whatsoever to edulcorate or refine it; and will so continue for several Years (that matter being wholly separated from it which otherwise would make it degenerate to the worst of Drinks:) And altho it may appear somewhat pale at the first, yet time alone will raise it to so high a perfection, that it will become of a deep yellow, and continue of so Oriental a Brightness, that herein the richest and finest Canary Wines surpass it not; and this is produced of the bare Juice of the Apple, without the least Addition of any matter or thing whatsoever, and only by a Mechanick Operation, and Natural Observation.

So.

*An Easie Method for, &c.*

So that by observing only these few short and easie Rules, without any Charge (other than Vessels) or extraordinary Labour, may you extract the true and natural Vinous Liquor out of any sort of Apples, preserving its specifick Nature and Gust, that you need not any Invention or costly Engine to extract the Spirits, out of the one half; to improve, or rather spoil, the other; nor any Compositions to beget pernicious Fermentations. This being such Cyder that no Art can mend.

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**F I N I S.**

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¶ This Subject will be treated of more at large in the Second Part of Vinetum Britannicum, now ready for the Press.